

## ROLE-PLAY

**Task 1.** Put the instructions below in a logical order, and you will get the recipe of the poppy seed roll, a special Transylvanian delicacy often served at Christmas.

- A. Bake at 180°C for 40-45 minutes or until golden brown. Serve it with some hot cocoa.
- B. Make a well in the center of the dough and add the yeast mixture and egg yolks. Mix gradually adding some more milk until the dough can be formed into a ball. Cover with a cloth and let rise for two hours.
- C. Dissolve the yeast and sugar in some lukewarm milk. Set aside for 10 minutes until the liquid forms a foamy mixture.
- D. Turn up the sides to prevent leaking and roll the dough lengthwise to form two 12-inch rolls. Then brush the tops of the rolls with egg whites, poke a few holes in them with a fork.
- E. Divide the dough into two halves and roll each half on a floured surface into rectangles. Spread the nut filling on one rectangle and the poppy seed filling on the other, leaving a margin of at least an inch on all edges.
- F. Mix the ingredients for the two fillings separately in a medium saucepan and simmer over a low heat for 15 minutes, stirring frequently. Remove from the stove and allow to cool.
- G. Combine the flour, sugar and salt in a large bowl. Cut in the butter. Mix well.

Source: [https://www.wikihow.com/Make-Beigli-\(Hungarian-Poppy-Seed-%26-Walnut-Rolls\)](https://www.wikihow.com/Make-Beigli-(Hungarian-Poppy-Seed-%26-Walnut-Rolls))

**Task 2.** Now you are familiar with the recipe of the poppy seed roll. Work in pairs: one of you will be the **granddaughter** (the one who asks questions about how to prepare the dessert) and the other will be the **grandmother** (the one who knows everything about poppy seed rolls). Imagine that the granddaughter is interested in learning the secrets of preparing poppy seed rolls, while the grandmother provides valuable information and useful tips. Make up a dialogue between the two characters.